

Soups

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| Barley Soup Grison style (<i>Kanton Graubiinden</i>) | 13.50 |
| <i>Homemade Barley Soup with air dried beef cubes and fresh herbs</i> | |
| Consommé „Célestine“ | 12.00 |
| <i>Homemade beef consommé with Sherry and pancake- strips</i> | |
| Tomato cream soup (<i>lacto</i>) | 12.00 |
| <i>With pearls of mozzarella, blended with cream and gin</i> | |

Salads

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| Lamb's lettuce | 13.50 |
| <i>With backed egg</i> | |
| <i>With fried bacon</i> | |
| <i>With fried bacon and backed egg</i> | |
| Mixed green salad | 11.80 |
| <i>Seasonal and colourful</i> | |
| Waid salad | 13.80 |
| <i>Seasonal colourful salad created by our Chef Garde Manger</i> | |
| Our dressings | |
| <i>French, Italian, honey mustard or balsamic dressing</i> | |

Before

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| Beef Carpaccio | 21.00 |
| <i>with lemon-pepper marinade</i> | |
| | <i>main course</i> |
| | 33.00 |
| Goat- fresh cheese tureen | 16.80 |
| <i>Tureen of French goat cheese in the pepper- nut shell, garnished with salad with balsamic dressing</i> | |

Crostini

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| Crostini <i>with goat cheese, truffle oil and olive</i> | 10.00 |
| Crostini <i>with rocket salad pesto and dried tomatoes</i> | 9.00 |
| Crostini platter | 16.80 |
| <i>Three different crostini with arugula pesto, garlic, and fresh goat cheese with olives and truffle oil garnished with thinly sliced prosciutto</i> | |

Main courses

Veal meat loaf (*Kanton Zürich*) **34.90**

homemade veal meatloaf with delicious red wine sauce served with glazed carrots little onions and mushrooms accompanied by mashed potatoes refined with butter

Pastry Lucerne style (*Kanton Luzern*) **37.50**

classic dish from the most beautiful city in Switzerland Veal cubes sausage meat and mushrooms served in unique pastry, accompanied with rice

Sapsago pasta (*Kanton Glarus*) **30.90**

pasta with potatoes, onions and Sapsago (Schabziger) refined with roasted breadcrumbs and homemade apple compote

Sliced veal „Guisan“ **41.00**

Tender veal strips with mixed mushroom sauce, blended with red peppercorns and brandy, served with butter hash browns

Wok

Waid Wok **31.00**

Strips of poultry in red curry sauce with mixed vegetables and coconut milk served with jasmine rice

Wellness Wok **27.50**

Tagliolini with mixed vegetables, peanuts, sweet chilli sauce, soy sauce and lemon juice, garnished with guacamole

Höngger Wok **33.50**

Slices of pork in a brandy- porcini sauce with mixed vegetables and pennette

Main Courses

From the grill

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| Chicken breast (<i>Brasil</i>) | 200 Gramm | 29.00 |
| Pork steak (<i>Switzerland</i>) | 200 Gramm | 31.00 |
| Beef filet (<i>Irland foyle</i>) | 180 Gramm | 55.00 |
| Salmon steak | 200 Gramm | 36.00 |

Served with homemade herb butter.

With a side dish of your choice

Dry rice, Parmesan risotto, French fries, Hash brown croquettes, butter hash browns, potatoes, noodles, fried potatoes, potato gratin, seasonal vegetables or salad

additional side dish **8.90**

*additional vegetable
or richfull salad side dish* **9.30**

**Morning, noon
afternoon, evening or before going home**

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| Rich mixed salads with egg | 23.00 |
| Parma ham plate (120 grams) <i>Thinly sliced Parma ham with chunks of Parmesan and olive served with chilli-tomato bread</i> | 29.00 |
| <i>for starter</i> | 19.00 |
| Grisons plate (150 grams) <i>Thinly sliced, air-dried beef, Grisons Salzis and cheese garnished with cucumber, tomatoes and walnuts</i> | 32.00 |
| Boiled beef salad „Dijonnaise“ <i>Lukewarm boiled beef salad with Dijon Mustard Dressing with red onions, pickles and potato cubes</i> | 26.00 |
| Cheese plate (120 grams) <i>Cave-aged Emmentaler cheese, Lucerne cheese, fresh goat cheese and Gorgonzola</i> | 19.00 |
| Beef tartar "Die Waid" <i>Served with a bouquet of seasonal salads. As desired: mild or spicy. With crispy brioche toast and butter</i> | 34.90 |
| <i>smaller portion</i> | 21.90 |
| Crostini plate <i>The one crostini with rocket cream, goat cheese crostini with truffle oil and garlic bread, served with thin Parma ham</i> | 16.80 |
| Sausage salad garnished (with mixed salad) | 23.00 |
| Sausage salad | 17.00 |
| Sausage-cheese salad garnished (with mixed salad) | 23.00 |
| Sausage cheese salad | 17.00 |
| Tuna salad garnished (with mixed salad) | 23.00 |
| Tuna salad | 17.00 |
| Sandwiches with salami, cheese or ham | 7.50 |
| Sandwiches with air dried beef or Coppa | 9.50 |